Ham - Turkey Puff

450° - 20 mins
400° - 20 mins
cool 10 mins

1½ c. cooked turkey or chicken - cubed
4 oz sliced ham
1 c. grated Swiss cheese
¼ c. chopped green onion
¼ c. mayonnaise
½ tsp dry mustard
1 clove garlic minced
salt + pepper to taste
½ tsp Worcestershire
1 - 17¾ pkg. frozen Puff Pastry
1 egg mixed with 1 tsp water.

Preheat oven ~~350~~ 450°. Grind ham turkey in food proc. or blender. Place in bowl with cheese, onion. Blend together with everything but pastry + egg.

Thaw pastry 20 min. Roll on lightly floured board to remove crease. Use 9" cake pan to guide cutting Circle of dough. Place on Circle on ungreased cookie sheet. Mound meat mixture in center, leaving 1½" showing at edge. Put top crust on, stretching gently to meet bottom edges. Seal edges with light brushing of cold water. Poke steam holes in center. Scallop edges with sharp knife. Brush with egg wash, let dry few mins; brush again. Lightly score with sharp knife into 7 sparkes. Do Not cut Through

Bake 450° – 20 min – 400° 20 min more

Cool 10 min. – serves 4–6 people